



## K3000 LEMON

### OVERVIEW

K3000 Lemon is a unique emulsion that maintains softness and freshness during storage.

Especially developed for baking powder-based products with high fat content.

### USAGE

0.3% on batter weight.

### INGREDIENTS

Glycerol, Water, Preservatives (E262, E260), Natural Flavouring

### PACKAGING

Code	Size	Type	Palletisation
441090	30kg	Cans	N/A
441030	1240kg	Bulk tank	1240

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	750.00
Energy (Kcal)	180.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	66.00
Carbohydrate (of which sugars)(g)	0.50
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	7.50

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions 15-25°C



### SHELF LIFE

730 days



### TYPE

Liquid



### CATEGORY

Cake & Sponge Ingredients,  
Cake Shelf Life Extenders



### INGREDIENT FEATURES

Vegan suitable, Vegetarian



### FINISHED PRODUCT

Cake, Sponge, Sweet Good



### BRANDS

Aromatic®



### FUNCTION

Improve softness (over-life)